

VITRO

X1

MIA

MICRO INJECTED AIR



EUROPEAN
PRODUCT
DESIGN
AWARD

2022

NY
NEW YORK

PRODUCT DESIGN AWARDS

2023 WINNER
SILVER

Azkoyen

FOAM SWEET FOAM

Vitro X1 MIA is an elegant and contemporary looking compact coffee machine that has been developed with attention to detail and with the best material finishes, providing it with a unique premium identity.

Vitro X1 MIA is also very easy to use and maintain which delivers consumers with a consistent high standard coffee experience.

You will be able to offer a wide range of espresso based fresh milk drinks, thanks to the double bean option and the innovative patented micro-injected air technology (MIA), from velvety cappuccinos to latte macchiatos with a deliciously thick layer of foam to satisfy the tastes of the most demanding consumers.

The independent hot water serving areas allows the consumer to prepare tea & delicate infusions at ease with clean fresh hot water.

Vitro X1 MIA is suitable for any location that consumes up to 150 cups per day.

VITRO X1 MIA DOUBLE BEAN

Product



Double bean



Espresso



Solubles



Fresh milk



Hot water spout

Machine features & options



Removable tray



Cup holder



Touch selection



Distance selection



Fresh milk system



VITRO X1 MIA DOUBLE BEAN

VITRO X1 MIA SINGLE BEAN

Product



Espresso



Solubles



Fresh milk



Hot water spout

Machine features & options



Removable tray



Cup holder



Touch selection



Distance selection



Fresh milk system



VITRO X1 MIA SINGLE BEAN



INNOVATION AND PERFECTION

We have included the latest technology in the Vitro X1 MIA in order to obtain delicious, consistent and perfect drinks, increasing the satisfaction of your customers or employees and minimising the time you have to spend on maintenance.

Vitro X1 MIA is very easy to re-programme and you can adapt any recipe to suit the tastes of your customers. You can select the order in which each ingredient is poured into the cup, specify whether you want the milk to be liquid or foamed and hot or cold, and the amount of foam you want for each option. Your recipe will be made with precision, cup after cup. Furthermore, the Vitro X1 MIA can also produce delicious drinks with plant based milk.

Vitro X1 MIA is fitted with the patented AZK V30 espresso brewer that is able to adjust each recipe to your customer's preferences with the possibility of setting a weight of between 7 and 14 grams of coffee.

Variable foam

Patented micro-injected air technology - MIA

Hot or cold

Programmable foam density and texture for each beverage

Consistency even at high outputs

Milk waste reduction

Delicious fresh milk

The properties of the milk remain unchanged

Hot or cold

Up to 9 litres in tank



..... Full-bodied aromatic coffee

Freshly ground coffee beans through M03 HoReCa performance grinder

Patented espresso group AZK V30

1 or 2 grinders



ADAPTABLE TO SUIT ANY LOCATION

Vitro X1 MIA has been designed to suit different operational business models by offering a myriad of accessories, consumer payment options and functioning modes.

Vitro X1 MIA incorporates a 700-cc boiler becoming the perfect solution for Coffee-to-Go establishments, convenience stores, hotel and service stations where service needs to be intuitive and fast. It is also the perfect solution to promote a cooperative culture in the office, offering high quality fresh milk-based coffee beverages and a premium user experience.



Smart Fridge
Temperature sensor
Milk level sensor



MDB Cashless module kit
Ready to install a cashless
payment system



AZK V30 Espresso Group
7-14 g



Light Roast

Medium Roast

Medium-Dark Roast

MULTIPLY YOUR CUSTOMER CHOICES

Designed with two whole coffee bean hoppers and two grinders as an option, it provides the capacity to adjust the grind point to each selected bean - obtaining the best flavour and coffee notes in every brew, one after the other.

Either you provide a light/ dark roast, upmarket coffee blend or decaf; Double Bean means to double your machine coffee offering - a boost to coffee personalization.

SAFE, QUICK AND EASY CLEANING

The Vitro X1 MIA incorporates a fast, safe and extremely user friendly automatic process that ensures perfect cleaning of the fresh milk system.

After each service and five minutes after the last one, the Vitro X1 MIA automatically releases water under pressure through all the pipes to remove any traces of milk that may have been deposited inside.

A manual cleaning process with a cleaning product is scheduled every 24-48 hours and is carried out in a safe and very simple way. The cycle lasts 10 minutes and it takes just 1 minute to activate the process.

In addition, for the safety of your customers, the Vitro X1 MIA will warn you that you should clean the milk tank if the machine has been off for more than six hours or if the milk cooler sensor has detected that the temperature has been above 8°C for more than 8 hours.



CNTA 

RESEARCH & TECHNOLOGY FOR
THE COMPETITIVENESS OF THE
FOOD INDUSTRY

Cleaning system
verified



Just 10 minutes



Every 48 hours



Without technical
knowledge



MIA: THE PERFECT MILK FOAM, LIKE THE BEST BARISTA CRAFTS

We have developed an innovative technology without a steam boiler that allows the creation of a consistent and exquisite fresh milk foam thanks to the patented system of micro-injected air MIA.

High pressure air is injected into the milk to create millions of bubbles coated with casein, the most important protein component of fresh milk, creating a velvety and uniform texture.



Improved customer
satisfaction



Increased
revenue



Reduced maintenance
costs

Easy to refill coffee beans and soluble ingredients ▶

The filling process can be done from the top, without opening the door, in a straightforward and simple way.



Easy to clean and maintain ▶

Front removal of liquid waste tray, with no need to open the machine. Capacity of up to 60 Coffee cakes (7g).

◀ Different cup sizes

Cups up to 17 cm tall can be used. A retractable cup stand is included that allows the use of small cups.



MIA

MICRO INJECTED AIR

Advantages of the MIA micro-injection air technology vs traditional steam technology:

- **Extensive menu of hot and cold drinks**
- **High capacity milk system allowing continuous service**
Great performance at peak times. Preparation of milk foam without pre-heating. Queues are reduced, which allows for an increase in the number of services.
- **Perfect taste and aroma for your drinks**
When milk proteins are exposed to high temperatures for an uncontrolled period of time, they are denatured, resulting in unwanted flavours and odours. With MIA, control of the temperature is absolute.
- **Reduce milk waste**
The efficient milk system uses the precise amount of milk required to create the perfect foam, reducing business costs.
- **Maximum user safety**
There is no risk of steam escaping from the system.
- **No requirement for steam boiler inspection**
The annual inspection of steam vessels required by law is not necessary.
- **Greater energy efficiency**
The milk is only heated when it is in service, unlike a steam boiler which needs constant heating.
- **Removable lightweight fresh milk module**
Ensuring easy access and maintenance.



User friendly touchless selection

With up to 12 speciality coffee options available, you can make your selection using Touch or our new patented Distance Selection technology - choose your favourite.



Illuminated dispense area

Illuminated dispense area providing an improved user experience.

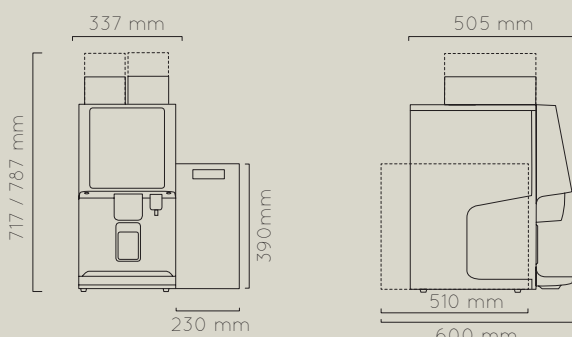


Easy label changing

The machine allows easy label replacement to adapt the panel to the tastes of your customers.

A LIFETIME RELATION WITH COFFEE

We have over 75 years experience in technological innovations for hotel, catering, office and convenience store environments. Taking great care with every detail of the process in order to provide the definitive experience in the world of coffee.

| SPECIFICATIONS | | VITRO X1 MIA SINGLE BEAN | VITRO X1 DOUBLE BEAN |
|-----------------------|--------------------------------------|--|---|
| CAPACITY | No. of coffee bean hoppers | 1 | 2 |
| | No. of soluble product canisters | 2 | 1 |
| | Product capacity | Coffee beans 1200 g (adaptable to 2200 g) Powdered milk 600 g Chocolate 800 g | Coffee beans 2 x 1200 g (adaptable to 2200 g) Chocolate 300 g |
| | Productivity per hour DIN 18873-2 | Hot water 104 cups Espresso 108 cups Cappuccino 100 cups | Hot water 104 cups Espresso 108 cups |
| | Coffee cakes capacity | 60 (7g) | 60 (7g) |
| | Weight | 41.3 Kg | 46.8 Kg |
| | Brewing systems | Espresso | Espresso |
| | Name of the brewing system | AZK V30 (7-14 g) | AZK V30 (7-14 g) |
| | No. of mixers | 1 | 1 |
| | Name of grinder | M03 Horeca Performance | M03 Horeca Performance |
| TECHNICAL INFORMATION | No. of grinders | 1 | 2 |
| | Boiler type | Pressure | Pressure |
| | Boiler capacity | 700 cc | 700 cc |
| | Selection Type | Touch or Distance Selection Technology | Touch or Distance Selection Technology |
| | No of selections | 12 | 12 |
| | Voltage | 230 V | 230 V |
| | Maximum Power | 2300 W | 2300 W |
| | Width |  | |
| | Height | | |
| | Depth | | |

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